

THE HERALD PAGE FOR EVERY WOMAN

EDITED BY
JULIA CHANDLER MANZ

A LITTLE TALE OF MOTHERHOOD

Children Are Mirrors, Reflecting Their Closest Association.

By JULIA CHANDLER MANZ.

All that I am or ever hope to be, I owe to my mother.—Arthur Schopenhauer.

"Let's play lady," suggested Marjorie to The-Little-Girl-From-Across-The-Way who had come over to spend the morning with her.

"Let's pretend Daddy's carriage is a house, and I'll be my mother, and you'll be my mother, and we'll dress up like ladies, and you'll have Daddy's carriage for your house and I'll take the side porch," she went on to plan, while The-Little-Girl-From-Across-The-Way nodded her approval.

Now the father of Marjorie Brown is a physician to human bodies, with an aim to keep them in good health, and the mother of the little six-year-old girl is physician to her child's mind and heart and body, supposed to keep them all healthy and clean. As to this we shall see. Certain it is she is an always willing mother when it comes to the question of promoting the child's pleasure, so that Marjorie and The-Little-Girl-From-Across-The-Way had no difficulty in securing the necessary grown-up clothes to impersonate their mothers.

Begin the Game.

And when they were ready the game began. Marjorie took possession of the side porch and The-Little-Girl-From-Across-The-Way began making her home in the doctor's spacious buggy.

"Now," called Marjorie, when she had set the tea table on the side porch, "it's time for you to come on over."

So, The-Little-Girl-From-Across-The-Way gathered up her trailing gown, mimicked the walk of her mother, and came to the side porch for a visit to the small impersonator of Mrs. Brown, who offered her tea and crackers with all her mother's genial manner.

And, while they sipped the beverage furnished by Marjorie's mother, they drew their chairs close in order that they might carry their imitation of the keepers of their little lives out in every detail.

"I saw from the paper that Richeson didn't behave half as cowardly as folks thought he would when it came time for him to be killed for murdering that girl," remarked the little hostess with all the seriousness of her mother, and the doctor's wife who was busy about the dining-room stopped to listen.

"I was disappointed that he confessed," said The-Little-Girl-From-Across-The-Way. "It wasn't half as exciting as the Beatty trial," she sighed regretfully, and little Marjorie took up the cue and went through the incidents of the notorious murder of the Richmond girl, and the effort made by her young husband to make the world believe him guiltless of her death.

From Murders to Gossip.

From this discussion the little girls went to talking about their various grown-up neighbors.

"You know the Wilsons fight like cats and dogs. He's a perfect brute. She left him once and everybody says she was a fool to come back to him again. I know I wouldn't live with a man who wasn't good and kind," announced Marjorie, who was deep in the impersonation of her mother, pursuing her usual topics of conversation with her neighbor across the way that did not see the doctor's stricken dumb by the game of "Playing Lady."

Nor did the woman who watched and listened interrupt the little girls until they had quite finished repeating each other the gossip of their mothers.

"Oh," exclaimed The-Little-Girl-From-Across-The-Way, finally, "I don't know that I like 'Playing Lady' so very much, do you?"

Marjorie confessed that she thought they had "Played Lady" quite long enough, and then both adjourned to the child's room to play the little girl game of dolls.

The doctor's wife sat quite still in the chair by the window in the dining-room. It seemed to her that she never would move from the spot again. And as she sat the spring sunlight flooded over her and with it came thoughts of all the wonderful, beautiful things that were in life, the thought of the woods, the flowers there; the little green leaves and brook that winds its way by the feet of the old oak where she had played when she was a child.

She thought of the days in the long ago, yesteryear when she too had "Played Lady," and had mimicked her own dear mother, with her sweet and gentle manner, and her charitable tongue that gossiped none, nor recounted the gruesome details of hideous murders in the presence of her little daughter.

Mirrors Reflecting Mothers.

"Little children are just a mirror reflecting the words and thoughts of their mothers," she had once heard her say in reproving a friend for gossiping in the presence of a child.

"Think and talk of fine and noble things in the presence of young children and they will become a part of their character-making," again she heard her mother tell her father in the days of her own childhood, and the memory of the fascinating things of which she had talked to her neighbor across the way in the presence of her six-year-old daughter surged in her mind, for in the play of the two little girls she saw herself.

"O I am ashamed," she murmured as she brushed away a tear that splashed down on her hand and rose to find the dear little girl who had revealed her mother to herself.

Because gossip and discussions of crime were a habit only, and not yet a part of the woman's deeper character, and because God gives it to mothers to know what to do, the doctor's wife gathered her little girl into her arms, and began very gently her work of undoing the harmful influence of ignoble conversations.

And her reproof of the little girl lay only in her own confession to the child of a habit which she promised should be broken then and there for all time. And she kept her word.

A LOVELY COAT SET OF HANDSOME VENISE LACE



This handsome accessory of Venise lace in the open and close stitches which are so effective in combination, is so fashioned that the revers may be worn away from the collar at will, and the sections used separately. A collar of this sort seems expensive at first thought, but such rich lace may be used over and over, and its addition will always lift to distinction the most modest costume. The Venise coat set is shown here over a peplum tunic accompanying a frock of tulle silk.

A POEM THAT HAS HELPED

Editor's Note.—Every woman is invited to send me a copy of the poem nearest and dearest to her heart—the little verse that has given her fresh courage in some dark hour, renewed her hope, and uplifted her spirit. It does not matter how obscure the verses, so long as the thought contained in them is uplifting. The heart-throb poem sent me for this series will be published as fast as space permits, and will furnish every woman who clips and saves them a collection she could obtain under no one book cover. In copying your favorite poem for the series, please write only on one side of the paper.

THE LOSS KISS.

(Published at the request of Jesse Matthews.)
I put by the half-written poem,
While the pen idly trailed in my hand,
Write on, "Had I words to complete it,
Who'd read it, who'd understand?"
But the little bare feet on the stairway,
And the faint, smothered laugh in the hall,
And the eerie, low slip on the silence,
Cry up to me over it all.

So, I gather it up—where was broken
The tear-faded thread of my theme,
Telling how, as one night I sat writing,
A fairy broke in on my dream—
A little inquisitive fairy—
My own little girl, with the gold
Of the sun in her hair, and the dew
Blue eyes of the fairies of old.

"Was the dear little girl that I scolded—
For was it a moment like this,
I said, 'when she knew I was busy
To come romping in for a kiss—
Come romping in from her mother,
And clambering there at my knee
For 'one little kiss for my dolly,
And one little usser for me.'"

God pity the heart that repelled her,
And the cold hand that turned her away,
And take from the lips that denied her
The answerless prayer of to-day:
Take, Lord, from my memory forever
That pitiful sob of despair,
And the pattering trip of her little
bare feet on the stair.

I put by the half-written poem,
While the pen idly trailed in my hand,
Write on, "Had I words to complete it,
Who'd read it, or who'd understand?"
But the little bare feet on the stairway,
And the faint, smothered laugh in the hall,
And the eerie, low slip on the silence,
Cry up to me over it all.

—James Whitcomb Riley.

ECONOMIZING SPACE IN PACKING TRUNK

A Little System Goes a Long Way.

A woman who is constantly traveling and yet who finds it most necessary to economize in space as well as in pennies has found the following plan for packing her own trunk a most excellent one.

At the bottom of the trunk she has a partition made large enough to carry one large or two small hats. This is strong made, so that it cannot easily be broken. At the side of this partition she places a wooden box filled with sawdust, in which are her bottles of medicine. Here, too, she lays her shoes, each pair carefully rolled in linen covers.

On one set of shoes she puts her pair of rubbers, and inside the shoes she places her boxes of pills or powders which would not go into the box of medicine. Then she has six or eight pieces of heavy cardboard cut to exactly fit the trunk. These she covers with linen or cloth, so that they look exactly like large envelopes, with strips or strings to fasten down the flaps. In these huge envelopes she puts her dresses, shirtwaists, etc. Two or three dresses can usually be put in each envelope.

Everything is kept absolutely flat and nothing can be pushed to one end of the trunk when it is stood on end.

At the top of the trunk is a shallow tray, in which she puts her shoes, ribbons, veils, and gloves, etc.

The underwear is rolled and placed around the edges of the trunk or is folded flat and laid between the envelopes.

Only the very young may wear the toques which cover the hair entirely, as they need almost a baby's roundness of features to soften the hard lines of the turned back hair.

UGLY PICTURES ARE INEXCUSABLE

Good Prints of Famous Paintings Easily Obtainable.

There is no excuse nowadays for bare walls in the house, nor yet for covering the pretty wall paper with inartistic and really ugly pictures which some people seem to think are the only sort which can be bought with a small outlay of money.

The shops are selling quantities of artistic and beautifully colored prints in all sizes, some of them reproductions of famous old paintings and others of the more recent works of art.

Then, too, there are all the engravings and the photographs of well-known paintings finished in sepia.

There are many little shops about town which handle only these lovely prints, while the larger stores invariably have a department given over to pictures and the framing of them.

Of course, the most beautiful print or most striking chromo may be utterly spoiled by framing it inartistically, and if one cannot trust one's own taste in this, for a very little money the shops will make appropriate frames.

However, there is just as much in the framing as in the choosing of the picture itself, although as a rule, the darker frames will suit almost any picture, and with the simpler woodwork of the modern houses, the mission and early English effects the plain frames of dark wood stained or oiled are much more appropriate than the ornate gilt frames.

The gilt frames, however, have their use also, but usually should only be chosen when one is positive that the effect will be good after the picture is hung.

Water colors and the light and colorful prints as a rule, are better framed in the plain gilt frames, but the more simple the frame, the better the effect.

SOME DAINY SWEETS EASILY MADE.

When you desire a dainty finish to a luncheon, try making strawberry meringue glaces. These are not difficult of concoction if you beat the egg whites long enough and steadily enough to make them firm. This will mean that air is thoroughly incorporated. It was necessary to whip against overbeating.

Strawberry Meringues.

Strawberry Meringues.—The whites of four eggs, one-half teaspoonful of vanilla, one and one-quarter cupfuls of powdered sugar or one cupful of fine granulated. Beat the whites, which should be icy cold, until stiff; add gradually two-thirds of the sugar (a spoonful at a time, sprinkled in), and continue beating until mixture will hold its shape; then fold in the remaining sugar and add the flavoring. Have ready a board one inch thick which will fit in the oven. Wet the board with cold water, cover with letter paper. With a tablespoon put the mixture upon this, as nearly the shape of a large egg as possible. Set the board in a slow oven and bake slowly. Much of the success of the meringue depends upon the baking. Some authorities say one-half hour is sufficient; others give one hour as the proper length of time for the baking. They certainly should become quite hard to the touch without being more than a pale light brown. If they show signs of browning too much or too soon cover them from the paper on the board with a knife and remove centers carefully.

At serving time arrange a meringue cup for each person and fill with strawberries and sweetened whipped cream. This form of serving raspberries or sliced peaches is much to be recommended if one wishes to add a special touch to the meal. In most cases the meringue furnishes the sugar necessary for the fruit if the cream is sweetened.

Meringues of a more fanciful shape are sometimes used filled with ice cream and put together again. These can be served as surprises.

When properly baked meringue shells can be kept in good condition for several days, if carefully laid aside and protected from dampness. Do not pile one on the other, or they will break, and then their attractiveness is gone.

But meringue may be made by adding chopped almonds, walnuts, or English hickory nuts to the meringue glaze mixture and dropping it by the teaspoonful on the prepared board. Bake as other meringues.

Creole Kisses.

Another dainty: Blanch one-quarter pound of Jordan almonds, shred one-half of them very fine and dry slowly in the oven. Put one-eighth cupful of boiling water and one-quarter cupful of sugar in a saucepan, and as soon as the boiling point is reached add the remaining almonds and cook until the sirup turns golden brown. Pour at once into a buttered pan, cool, and pound fine in a mortar. Beat the whites of two eggs until stiff; fold in gradually five-eighths cupful of powdered sugar or one-half cupful of fine granulated, then one-quarter teaspoonful of vanilla, the shredded almonds, and a few grains of salt. Shape in cones, sift sugar over, and bake as for meringue glazes, one-half hour.

Cocoanut Cakes.

This recipe makes most delicious cocoanut cakes. Select a fresh cocoanut if possible filled with milk, puncture the brown "eyes" to be found at one end, and balance over a large funnel or suitable receptacle until the liquid drains out. Remove the hard shell and break the nut into pieces suitable for grating. Rub each piece flat on the grater and

chose the pattern to be obtained by sending 10 cents to the office of this paper.

Choosing Earrings.

The vogue of the earrings is rapidly increasing and one should take great care in selecting them. They should be tried on and looked at from every angle, for the long dangling variety, so essential to the Oriental face, may not become a pink and white beauty adapted to the plain pearl spheres worn tight to the ears. Those queer gipsy rings of dull gold are all very well for the maid of dusky skin, black hair, and velvet dark eyes, but the tiny pearls linked together with dainty wires of gold are more becoming to the girl with golden hair and eyes of pearly blue.

Saving Labor.

One of the labor-saving devices which a clever housewife has in her kitchen is a short length of hose, which is attached to the water faucet which conveys water into the reservoir of the range. Not having stationary tube, she also uses one in the basement for filling the tub. The hose may be screwed on or slipped over the mouth of the faucet. The same piece of hose can be used as a siphon for emptying the tub.

THE SENSITIVE BEAUTY PARLORS

1095 F St. N. W.

THE ROSE AND FICHU ARE EMBLEMS OF FEMININITY



The prettiest way to finish the neck of the summer evening gown is to cut out the top in a V and drape a net fichu over the shoulders, tucking a ribbon rose into the folds of the fichu where it crosses over the bust. These fichus may be picked up at the neckwear counters at very moderate prices and the same fichu may be used with a number of frocks, a bunch of artificial violets or a white gardenia being substituted for the rose, according to the color of the sash worn.

SWEET GIRLISH MODEL

WHAT TO SERVE AT THE HOME BOARD

Excellent Recipes Make Following of Menu Easy.

BREAKFAST.
Grapefruit, Southern Style.
Creamed Calves' Brains and Asparagus on Toast.
Rice Griddle Cakes with New Maple Syrup.
Drip Coffee.

LUNCHEON.
Cheese Omelet.
Baked Bananas. Lettuce Sandwiches.
Hot or Iced Grape Juice.

DINNER.
Vegetable Soup.
Grilled, Baked Potatoes.
Lettuce and Strips of Ham, French Dressing with Onion Juice.
Strawberry Shortcake.
Half Cups of Coffee.

Prepare the grapefruit the night before. Scoop out the sections of pulp from the halved fruit, place in sauce dishes and sprinkle with powdered sugar and place in ice box.

Cheese Omelet.—Two eggs, two cupfuls of milk, one small cup of grated cheese, one egg, one-half cup of milk, a half teaspoonful of salt, pinch of cayenne pepper, and one teaspoonful of melted butter. Soak crumbs in the milk in which has been dissolved a quarter of a saltspoon of soda; beat the eggs light and add to the bread and milk; stir in batter and seasoning, and last of all the cheese. Bake in a hot oven until light brown. Easy made and delicious.—The Housekeeper.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

Grillade.—Chop a medium-sized onion fine, dredge it with two teaspoons of flour and fry in hot bacon fat to a light brown. Add two pounds of round steak, cut in small pieces, season them well with a heaping teaspoon of salt and a saltspoon of paprika, and on cupful of canned tomatoes drained free of juice, and water sufficient to cover. Set on the back of the range, covered closely, and cook slowly for two hours.

COOKING IMPORTANT IN WORLD'S WORK

It Makes or Breaks Both Health and Happiness.

Is domestic science the most important study in our schools? Is it fitting and just to pay the supervisor of cooking, a woman, a salary of \$4,000 a year. And is it true that she is more important and deserves a higher salary than a school principal?

These are just a few of the questions that disturbed the members of the Board of Education in New York City a few days ago when it was proposed to advance the salary of the director of cooking from \$3,500 to \$4,000 a year.

Not only that, but there was some talk of making the salary of the director of sewing, also a woman, \$4,000, and the discussion waxed warm and eloquent.

Makes Wheels Go Round.

One of the members declared that it was the cook in his home who made the most important wheels go round; another believed that if a girl knew how to cook to the king's taste her future happiness was insured. He seemed to be pretty sure that there was a husband waiting somewhere in her future, and that if she knew how to prepare food for the gods or just plain men, that would be Paradise enough for him.

Another thought that the cook was largely chargeable to poor cooking and that if we had fewer delinquent shops families would be healthier, happier, and more numerous. And so, for the good of the race, the happiness of the home, and for the great sake of luring husbands and brothers away from the cup that insubstantial girls of today should be prepared for their work as cooks of to-morrow.

In passing, do you suppose husbands, brothers, and fathers realize what a vastly important work it is?

And as to sewing—well, that was pretty nearly as important, and the supervisors of both these departments were entitled to \$4,000 in the viewpoint of part of the board.

What Is a Head Cook?

But there were some protesters—may be they were dyspeptics. What was a head cook, anyway? Why, there were hundreds of perfectly able lawyers, doctors and other professional men who would thank their lucky stars if, at the year was over, they could show just half that royal return. Four thousand dollars! And a principal only \$3,500! The very suggestion was treasonable, unthinkable!

And they seemed to forget all about those familiar words of the wise Owen Meredith:

"We may live without friends, we may live without books,
But civilized man cannot live without cooks."

Well, the dissenters won the day and the poor supervisor of cooking and the equally unfortunate head of the sewing department must worry along somehow on the inadequate salary of \$3,500—not a dollar more than principals receive. But one fancies neither one of them will resign.

After all, it makes one think a bit, and regardless of the salaries that go to head of departments, most of us are art glad that cooking is going to be an art worth while in our homes when the fruits of domestic science training shall have reached the harvest time.

Never Think of Cooking.

When we talk about the important work of the world we never think of cooking, because—well, who knows just why? Surely it is not because there are not chefs who are beautifully recognized, if money speaks of worth. The fact is, it is not because the world is so full of wives and mothers, and their value is not reckoned in dollars and cents. So cooking has been rather taken for granted as one of the things that come by intuition. The head of the household, the head of the family, has been little thought of its importance.

But take the two types of home, the one where the daily meals are well thought out, with some care for food values and good balance, well cooked and daintily served then the other type where meals are the last things thought of, where the cooking is poor, prompt, and the head of the household is a tattered shawl is a haven of daily refuge.

Then carry them to a finish, reckoning with happiness, health, and efficiency—and that tells the story, and determines whether cooking is entitled to take its place with the really important work of the world, worth a great big salary, if relative values were taken into consideration. Because it reaches farther than we guess.

EXCESSIVE PERSPIRATION RIDES SKIN OF IMPURITY

Nothing is better to rid the body of its impurities than excessive perspiration, but when this is induced great care must be taken, for the exertion is not continued too long. Do not "cool off" in a draft, or go directly to the plunge of shower bath.

Allow the skin to become dry, or almost so, before bathing, and the temperature normal before lowering it by immersing the body. Tepid water first, gradually increasing the cold water, does not produce the violent shock to the system that a cold plunge does directly.

Rub thoroughly with alcohol after bathing, and rest for half an hour.

FREE TO YOU—MY SISTER

Free to You and Every Sister Suffering from Woman's Ailments.

I am a woman.

I have found the cure.

I will mail, free of charge, my new book and will full instructions to any mother from woman's ailments.

I want to tell all women about the cure—yes, my mother, my sister, my daughter, your mother, or your sister. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.

I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.

I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.

I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.

I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.

I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor. I want to tell you how to cure yourselves at home without the aid of a doctor.